

MONKEY

BREW HOUSE

CHRISTMAS MENU 2026

2 COURSES - £33.00 | 3 COURSES - £40.00

..... STARTERS

SPICED BUTTERNUT SQUASH SOUP^{VG | GFOA}

With crispy sage and garlic oil

BEETROOT GRAVLAX^{DF | GFOA}

With celeriac remoulade and toasted ciabatta

SMOKED MACKEREL PÂTÉ^{GFOA}

With horseradish cream and crostini

MAPLE GLAZED PORK BELLY & BLACK PUDDING SKEWERS^{DF}

With bramley apple sauce

..... MAINS

ROASTED BREAST OF TURKEY^{GFOA}

With chestnut stuffing, duck fat roast potatoes, pigs in blankets,
buttered vegetables with a redcurrant jus & bread sauce

BRAISED RUMP OF BEEF

In a rich pannage porter sauce with roasted garlic mashed potato,
confit carrot and buttered greens

SEAFOOD LINGUINE

With tiger prawns, crab and greenlip mussels in a Champagne sauce

GARLIC ROASTED AUBERGINE^{GF | VG}

With sun dried tomato houmous, crispy brussel sprouts
and chestnuts with a cranberry and sage crumb

..... DESSERT

CHRISTMAS PUDDING^{VGOA | GFOA}

With brandy cream sauce

INDULGENT TRIPLE CHOCOLATE BROWNIE^{GF}

With chocolate ice cream, melting chocolate dome
and warm butterscotch sauce

GIANT PROFITEROLE

Filled with orange & almond crème pâtissière and a blood orange sauce

TRIO OF CHEESES +£3.50

With chutney and crackers

VEGAN DESSERT OPTION AVAILABLE ON REQUEST



CHRISTMAS MENU AVAILABLE FROM 26TH NOVEMBER - 31ST DECEMBER BY PRE ORDER ONLY, REQUIRING A
£30 DEPOSIT TO SECURE THE TABLE. PLEASE CONTACT HELLO@MONKEYBREWHOUSE.CO.UK FOR RESERVATIONS.

PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE APPLIED TO BOOKINGS OF 10 OR MORE.

VG - Vegan | GF - Gluten free | DF - Dairy free | VGOA - Vegan option available | GFOA - Gluten free option available | DFOA - Dairy free option available

Please speak to a member of the team regarding any allergies or dietary requirements